

CLAIMS

1. A surface glaze forming composition for use on bakery products comprising;

a) a modified food starch in an amount of about 10% to 25% by weight;

b) water in an amount of about 70% to 90% by weight

c) a vegetable gum in an amount of about 0.05% to 0.2% by weight;

d) an alginate in an amount of about 0.05% to 0.2% by weight;

e) a preservative;

f) a food grade acid.

2. A surface glaze forming composition according to claim 1 wherein said preservative is sodium benzoate, potassium sorbate, or both.

3. A surface glaze forming composition according to claim 2 wherein said preservative is sodium benzoate in an amount of about 0.1% to 0.5% by weight and potassium sorbate in an amount of about 0.1% to 0.5% by weight.

4. A surface glaze forming composition according to claim 1 further comprising said composition having a pH of about 4.5 or lower.

5. A surface glaze forming composition according to claim 2 wherein said modified food starch is wheat starch.

6. A surface glaze forming composition according to claim 5 wherein said alginate is propylene glycol alginate.

7. A surface glaze forming composition according to claim 5 wherein said wheat starch is in an amount of about of 12% to 16% by weight.

8. A surface glaze forming composition according to claim 6 wherein said vegetable gum is xanthan gum.

9. A surface glaze forming composition according to claim 8 wherein said xanthan gum is about 0.07% to 0.1% by weight.

10. A surface glaze forming composition according to claim 9 wherein said food grade acid is citric, acetic, malic or phosphoric acid.

11. A surface glaze forming composition according to claim 10 wherein said food grade acid is citric acid.

12. A surface glaze forming composition according to claim 8 further comprising an antifoaming agent in an amount of 0.1% to 0.7%.

13. A surface glaze forming composition according to claim 1 or 11 wherein said composition is 2.5 cal/gm or less.

14. A surface glaze forming composition according to claim 8 wherein said bakery products are pies, croissants and flaky pastries.

15. A surface glaze forming composition according to claim 8 wherein said bakery goods are pies.

16. A method of forming a high gloss glaze on a bakery product that is crack resistant comprising spraying a coating of the composition according to claim 1 or 11 on a bakery product.

17. The method of forming a high gloss glaze according to claim 16 wherein said bakery product is a pie.

18. A glaze forming composition for bakery products comprising;

- a) a modified food starch;
- b) water;
- c) a vegetable gum;
- d) an alginate;
- e) a preservative;
- f) a food grade acid.